

CHAMPAGNE & SPARKLING

| | | |
|--------------------------------------------|--------|--------|
| Bollinger, NV | Bottle | £87.50 |
| Bottle Joseph Perrier Cuvée Royale | | £67.95 |
| Bottle Prosecco Spumante Extra Dry (Italy) | | £30.00 |
| Prosecco Spumante, Lamberti 20cl | | £10.95 |

£22.50 Quarter

WHITE

| | Bottle | 175mls | 250mls |
|----------------------------------------------------|--------|--------|--------|
| Colombard, Baron d'Arignac (France) 2020 | £21.50 | £5.75 | £7.00 |
| Sauvignon Blanc Reserva, Loma negra (Chile) 2020 | £24.95 | £6.00 | £8.50 |
| Victoria park Chardonnay, Yalumba (Australia) 2021 | £25.50 | £6.75 | £8.95 |
| Pinot Grigot Organic Piera 1899 (Italy) 2020 | £29.00 | £7.00 | £9.75 |
| Picpoul de Pinet, Malassagne (France) 2021 | £30.00 | £7.75 | £10.00 |
| Sauvignon Blanc (New Zealand) 2020 | £32.50 | | |
| Viognier Reserve, Loma Negra (Chile) 2018 | £24.00 | | |
| Sancerre, Christian Salmon, Loire (France) 2021 | £47.90 | | |
| Albariño, Pepa, Rías Baixas (Spain) 2020 | £34.95 | | |
| Rioja Blanco, Valdepalacios (Spain) 2020 | £26.75 | | |
| Grillo, Canapi, Sicily (Italy) 2019 | £23.95 | | |
| Chablis, William Fèvre, Burgundy (France) 2019 | £52.95 | | |
| Pouilly-Fuissé, Bouchard, Burgundy (France) 2019 | £59.50 | | |

ROSE

| | Bottle | 175mls | 250mls |
|-------------------------------------------|--------|--------|--------|
| Syrah Rose, Baron d'Arignac (France) 2020 | £21.50 | £5.75 | £7.00 |
| Rose, Santa Helena (Chile) 2020 | £24.00 | £6.35 | £8.25 |

RED

| | Bottle | 175mls | 250mls |
|-----------------------------------------------------------|--------|--------|--------|
| Cabernet Sauvignon, Baron d'Arignac (France) 2020 | £21.50 | £5.75 | £7.00 |
| Merlot, Santa Helena (Chile) 2021 | £23.00 | £5.95 | £7.95 |
| Rioja, Monte Haro, Paternina (Spain) 2018 | £27.00 | £7.00 | £9.50 |
| Bardolino, Folonari (Italy) 2018 | £24.75 | | |
| Cockburns of Leith Vintage Claret, Bordeaux (France) 2018 | £32.00 | | |
| Château Cissac, Haut Médoc, Bordeaux (France) 2018 | £41.50 | | |
| Carmenere Reserva, Loma Negra, Leyda Valley (Chile) 2018 | £25.00 | | |
| Malbec, Lorca Lorca, Uco Valley (Argentina) 2020 | £27.50 | | |
| Pinot Noir, Stoneburn, Marlborough (New Zealand) 2018 | £36.00 | | |
| Rioja Gran Reserva, Paternina (Spain) 2013 | £42.90 | | |



We specialise in fresh local shell fish from our village fishermen each day, traditionally creel-caught or dived, from sustainable sources and delivered from the jetty to the kitchen door each day.

As an alternative to starters and main courses we offer small & large plates for many of our dishes to suit every appetite.

TIGH AN EILEAN HOTEL
& THE COASTAL KITCHEN
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Please advise a member of staff if you have any allergies or intolerances.

N = contains nuts

VG = vegan alternative available

V = vegetarian alternative available

DF = dairy free alternative available

GF = no gluten containing ingredients alternative available

SOUPS

See blackboard for:

Today's homemade soup served with sourdough bread and Orkney butter.

(**DF** and **GF** alternatives available)

Cup **£5.00**

Bowl **£6.50**

Our seafood chowder

Cup **£6.00**

Bowl **£7.50**

LIGHT BITES

Marinated olives **£4.50** (V, GF, VG)

Arancini balls with mushrooms and clava brie served with our chilli jam. **£10.00** (V, GF)

West coast crab on toasted Focaccia Romana **£14.00** (GF, DF)

Chicory salad and chilli and garlic oil.

Scottish charcuterie & cheese plate with homemade pickles and focaccia bread.

£9.00/ £16.00 (GF, DF)

Calamari **£10.00/ £16.00** (GF, DF)
Endive and lemon salad and balsamic aioli.

Caesar salad **£10.00** (V, GF)
Romaine lettuce, pancetta, garlic croutons anchovies and pecorino romano.

Add Shieldaig village hot smoked salmon **£18.00** (GF)

Add grilled chicken **£17.00** (GF)

SIDES

Chips with rosemary salt (V, VG, GF, DF) **£3.00/£5.00**

Seasonal vegetables (V, VG, GF, DF) **£4.00**

Garlic bread (V) **£4.50**

Market salad (V, VG, GF, DF) **£4.00/£10.00**

Sweet potato chips (V, VG, GF, DF) **£3.50/£5.50**

Cheesy chips (V, GF) **£5.50**

Sourdough & Orkney butter (V) **£4.00**

CIABATTAS

Ciabattas & sandwiches served from 1200 - 1430.
Filled ciabatta rolls served with Mackie's crisps:

(**DF** and **GF** alternatives available)

Ham, salami, mozzarella, sundried tomato and rocket. **£8.00**

Shieldaig village smoked salmon, lemon creme fraiche & fennel coleslaw. **£9.00**

Roast Scotch beef, our onion marmalade & horseradish mayonnaise. **£8.00**

Clava brie, gem lettuce, grilled vegetables and pesto. (V) **£7.00**

CHILDREN

Many of our dishes are available in half portions PLUS

Margarita pizza **£7.00**

Fish and chips **£10.50**

Cod **£10.50**
vegetables and mashed potato.

Tagliatelle and pesto v **£9.00**

Sandwiches **£4.50**
cheese, ham or beef with mackies crisps.

PIZZAS FROM THE WOOD-FIRED OVEN

Hand-spun from pizza dough made in-house to a classic recipe. Please enquire when our pizzas are available.

FISH DISHES

Our famous seafood platter

Please see blackboard. **MP** (GF, DF)

Loch Torridon langoustines a la plancha **£12.95 (3)/ £25.00 (6)** (GF)

Whole langoustines halved and grilled with garlic butter and served with market salad and sourdough.

Loch Torridon langoustines scampi **(6) £22.95**

With chips, market salad and lemon aioli.

Garlic langoustines & confit tomato tagliatelle **£15.00/ £22.00** (DF)

Hand-dived scallops **£16.00 (3) £28.00 (6)**

With chorizo and apple salsa, butternut squash and cabbage.

Shieldaig village cold and hot smoked salmon **£12.00/£19.95** (GF, DF)

With endive and radish salad sourdough and pepper aioli.

Cod loin **£19.50** (GF, DF)
Crushed celeriac pancetta and cannelloni bean stew, salsa 'verde'.

Fish and chips **£11.50/£17.50** (GF, DF)
Fresh Scottish haddock in our batter, mushy peas and tartare sauce.

See our blackboard for our daily seafood specials.

DISHES

Slow Cooked Pork belly **£8.00/ £15.00** (N, GF, DF)

Butterbeans, garlic marinated broccoli and almonds.

8oz Scotch beef sirloin steak
Beef fat onion, watercress, garlic mushrooms and chips. **£28.95** (GF, DF)

Add blue cheese butter **£3.00**

Truffle butter **£5.00**

Peppercorn sauce **£3.00**

Beef Cheek Ragout **£17.85** (GF)
Horseradish mashed potato, spinach and herb gremolata.

Homemade Beef Burger **£16.50** (GF)
Angus beef, blue or swiss cheese, crispy bacon in a brioche bun. Served with chips.

VEGAN DISHES

Leek gratin **£14.00** (N, V, VG, DF)
Hazelnut dressing and oyster mushrooms.

Pearl barley risotto **£8.00/ £14.00** (V, VG, DF)
Butternut squash and sage.

Beyond Meat Burger **£14.00** (V, VG, DF)
with vegan cheese in a vegan brioche bun. Served with chips.

DESSERTS

Caramelised Rice Pudding **£7.50** (GF, VG, DF)

Chocolate torte **£8.50** (DF)
With seasonal berries & vanilla cream.

Banana Split **£8.00** (N)
Banana bread, salted caramel ice cream hazelnuts and chocolate sauce.

A choice of Isle of Arran Dairy ice cream (V, GF)
or sorbets (V, GF)
Per scoop **£2.50** Add chocolate sauce **£2.00**

Scottish cheese plate **£12.00** (V, GF)
With malt loaf, oatcakes and chutney.